

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claim 1. (currently amended) A method for preparing instant fried noodles comprising kneading a mixture of raw materials containing a cereal flour to prepare noodle dough, preparing strands of ~~the noodle with~~ noodles from the noodle dough, and frying the strands of ~~noodle~~ noodles to prepare fried noodles,

wherein a pH of the noodle dough and/or a pH of the strands of ~~noodle~~ noodles before the frying is ~~[[so]]~~ controlled by applying an acidic aqueous solution to the noodle dough and/or the strands of noodles before the frying so that a pH value of the fried noodles is 6.5 or less, thereby preparing the instant fried noodles ~~with lowered~~ having an acrylamide content lower than that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.

Claim 2. (Canceled)

Claim 3. (currently amended) The method for preparing instant fried noodles according to claim ~~[[2]]~~ 1, wherein ~~the~~ ~~[[pH-]]~~ ~~controlling agent is capable of decreasing the pH value of the noodle dough~~ ~~[[,]]~~ and the acidic aqueous solution is capable of decreasing the pH value of the noodle dough and/or the strands of ~~noodle~~ noodles.

Claim 4. (canceled)

Claim 5. (canceled)

Claim 6. (currently amended) The method for preparing instant fried noodles according to claim ~~[[2]]~~ 1, wherein the acidic aqueous solution contains an organic acid selected from the group consisting of lactic acid, citric acid, phytic acid, malic acid, ascorbic acid and erythroic acid; and/or a phosphate selected from the group consisting of sodium metaphosphate and sodium acid pyrophosphate.

Claim 7. (currently amended) The method for preparing instant fried noodles according to claim 1, ~~wherein further comprising controlling~~ the pH value of the strands of ~~noodle noodles~~ before the frying ~~is controlled~~ by kneading the mixture of raw materials in the presence of at least one additive having a low buffering ability to a change in pH of the mixture of raw materials[[,]] ~~and by applying an acidic solution to the noodle dough and/or the strands of noodle before frying.~~

Claim 8. (currently amended) The method for preparing instant fried noodles according to claim 7, wherein the additive having a low buffering ability is **[[a]] at least one** carbonate selected from the group consisting of potassium carbonate, sodium hydrogencarbonate and sodium carbonate; and/or **[[a]] at least one** phosphate selected from the group consisting of potassium pyrophosphate, sodium pyrophosphate, sodium polyphosphate and sodium metaphosphate.

Claim 9. (currently amended) The method for preparing instant fried noodles according to claim 8, wherein the additive

having a low buffering ability is the at least one carbonate selected from the group consisting of potassium carbonate, sodium hydrogencarbonate and sodium carbonate, and a small amount of the at least one phosphate selected from the group consisting of potassium pyrophosphate, sodium pyrophosphate, sodium polyphosphate and sodium metaphosphate, said small amount is an amount of the phosphate which is small enough so as not to increase the buffering ability compared to a case where the phosphate is not used.

Claim 10. (currently amended) The method for preparing instant fried noodles according to claim ~~[[9]]~~ 8, wherein the additive having a low buffering ability is said at least one ~~or more kinds of the carbonate alone.~~

Claim 11. (currently amended) Instant fried noodles ~~with lowered acrylamide~~ which are prepared by the method according to claim 1 and which have an acrylamide content lower than that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.

Claim 12. (new) The method for preparing instant fried noodles according to claim 1, wherein the acidic aqueous solution is an aqueous lactic acid solution or an aqueous malic acid solution.

Claim 13. (new) The method for preparing instant fried noodles according to claim 7, wherein the additive having a low buffering ability is a carbonate, and the acidic solution is a lactic acid solution, a sodium acid pyrophosphate solution or a sodium metaphosphate solution.

Claim 14. (new) The method for preparing instant fried noodles according to claim 7, wherein the additive having a low buffering ability is potassium carbonate, sodium hydrogencarbonate or sodium carbonate, and the acidic solution is a lactic acid solution, a sodium acid pyrophosphate solution or a sodium metaphosphate solution.

Claim 15. (new) Instant fried noodles which are prepared by the method according to claim 7 and which have an acrylamide

content lower than that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.

Claim 16. (new) A method for decreasing an acrylamide content of instant fried noodles, the instant fried noodles being prepared by kneading a mixture of raw materials containing a cereal flour to prepare noodle dough, preparing strands of noodles from the noodle dough, and frying the strands of noodles to prepare fried noodles, comprising controlling a pH of the noodle dough and/or a pH of the strands of noodles before the frying by applying an acidic aqueous solution to the noodle dough and/or the strands of noodles before the frying so that a pH value of the fried noodles is 6.5 or less, thereby decreasing an acrylamide content of instant fried noodles, compared with that of instant fried noodles that are prepared without controlling the pH of the noodle dough and/or the strands of noodles.

Claim 17. (new) The method for decreasing an acrylamide content of instant fried noodles according to claim 16, further

comprising controlling the pH value of the strands of noodles before the frying by kneading the mixture of raw materials in the presence of at least one additive having a low buffering ability to a change in pH of the mixture of raw materials.

Claim 18. (new) The method for preparing instant fried noodles according to claim 17, wherein the additive having a low buffering ability is at least one carbonate selected from the group consisting of potassium carbonate, sodium hydrogencarbonate and sodium carbonate; and/or at least one phosphate selected from the group consisting of potassium pyrophosphate, sodium pyrophosphate, sodium polyphosphate and sodium metaphosphate.